

RECIPE NAME: Oodles of Noodles					Source: Adapted from <i>USDA Recipes for Healthy Kids</i>		
Grade Group: K-12					<b>HACCP Process:</b> <input type="checkbox"/> #1 No Cook <input checked="" type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes cooling step		
Number of Portions: 50							
Portion Size: 1 cup							
Serving Utensil: 1 cup spoodle							
Servings Per Pan:							
<b>Ingredients:</b>		<b>Weight</b>	<b>Measure</b>	<b>Procedure:</b>			
Water Penne pasta, whole wheat, dry Extra virgin olive oil Fresh grape tomatoes, halved Dried basil Sea salt Ground black pepper Fresh garlic, minced Whole-wheat flour Low-sodium vegetable broth Spinach, chopped		5 lbs 8 oz  6 lbs  4 oz 7 oz  2 lbs 8 oz	3 gal 1 gal 3 qt 2/3 cup 1 gal ¼ cup 2 Tbsp 1 Tbsp ½ cup 1 ½ cup 1 gal ½ cup 3 qt 1 cup	1. Heat water to a rolling boil. 2. Slowly add pasta. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. Do not overcook. Drain well. 3. Heat oil. In a roasting pan/square head pad on top of stove, sauté half of tomatoes over medium heat for 2 minutes until skins soften. Do not overcook. Tomatoes should maintain their shape. Reserve remaining tomatoes for step 6. 4. Add basil, salt, pepper, and garlic. 5. Sprinkle, flour over tomatoes. Sauté over medium heat for an additional 1-2 minutes. When mixture begins to thicken add broth. Bring to a boil uncovered. Reduce heat to low. 6. Add spinach and remaining tomatoes. Simmer over low heat, uncovered, for 2 minutes or until spinach is wilted. <b>CCP: Heat to 135 °F or higher for at least 15 seconds.</b> 7. Pour over pasta and served. <b>CCP: Hold for hot service at 135 °F or higher</b> 8. Portion with 1 cup spoodle.			
<b>Total Yield</b>		Number of Pans:		Equipment (if not specified in procedures above):			
Weight:	Measure (volume):	Pan Size:					
<b>Meal Component Contribution Based on Portion Size</b>					<b>Nutrient Analysis Based on Portion Size</b>		
Meat/Meat Alternate		0.25 oz eq.				Calories: 90	
Vegetable Subgroups		D/G	B/P	R/O	S	O	Saturated Fat (g): 0.9
				1/8 cup		1/8 cup	Sodium (mg): 224
Fruits							
Grains		2 oz eq.					